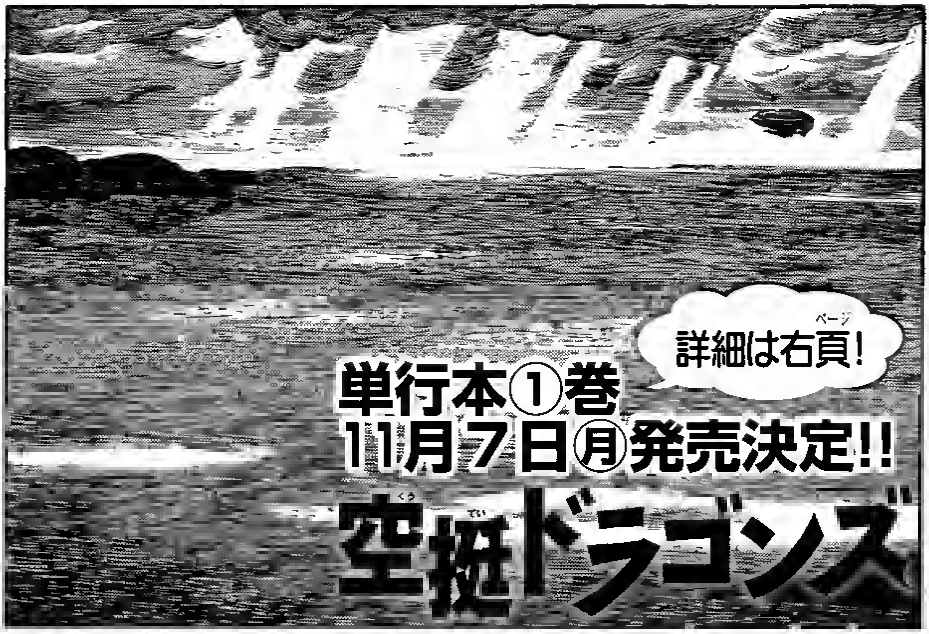
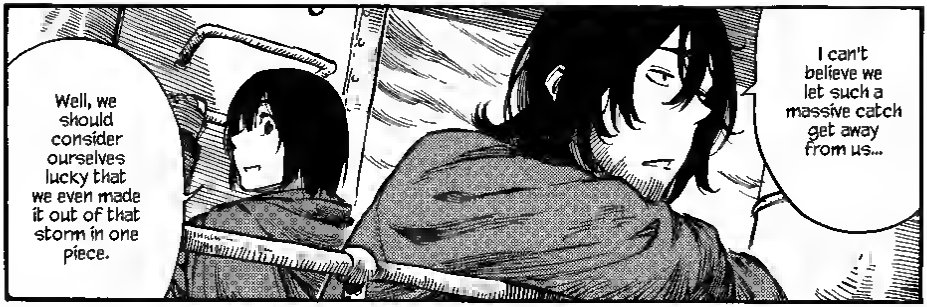
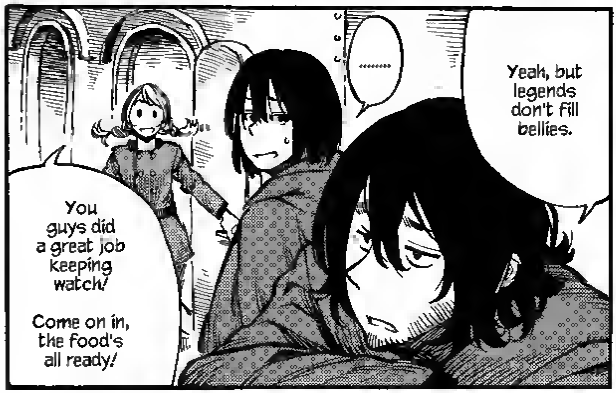

詳細は右頁(ページ)!
単行本①巻
11月7日㊊発売決定!!
空挺(くう てい)ドラゴンズ

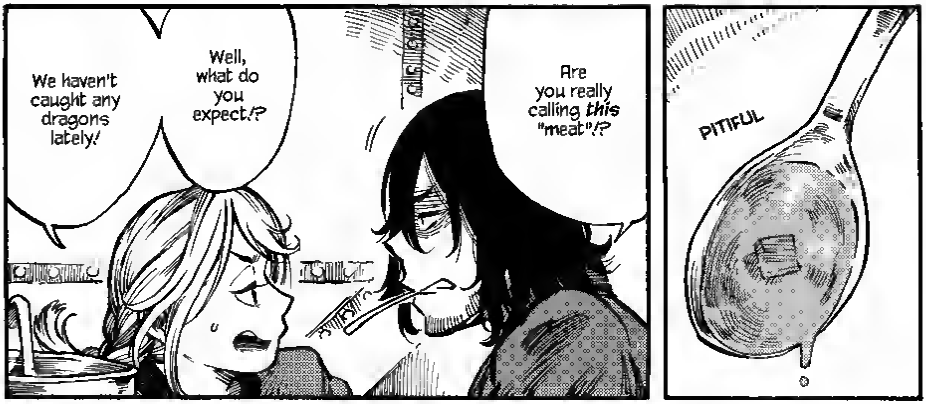

Well, we should consider ourselves lucky that we even made it out of that storm in one piece.
I can't believe we let such a massive catch get away from us...

1

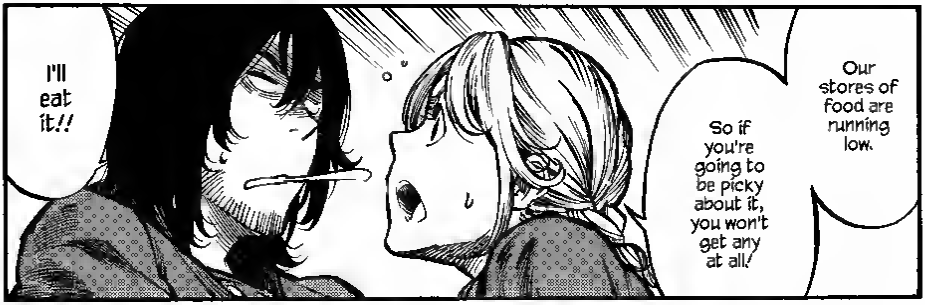

You guys did a great job keeping watch!
Come on in, the food's all ready!
.....
Yeah, but legends don't fill bellies.

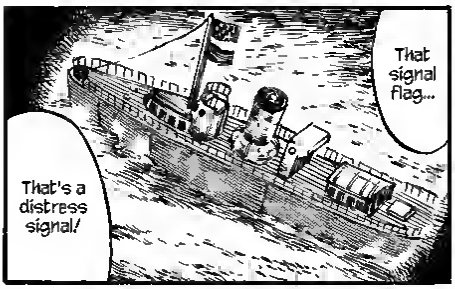
I'm fine with a legend remaining just a legend.
And you know...

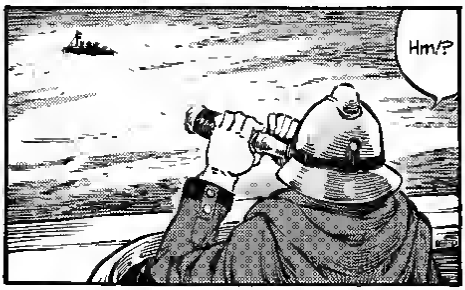
I don't see any meat in this...
.....
Takita...
Look, right here.
Eh?
No, there definitely is.


We haven't caught any dragons lately!
Well, what do you expect!?
Are you really calling this "meat"!?
PITIFUL

2


I'll eat it!!
So if you're going to be picky about it, you won't get any at all!
Our stores of food are running low.





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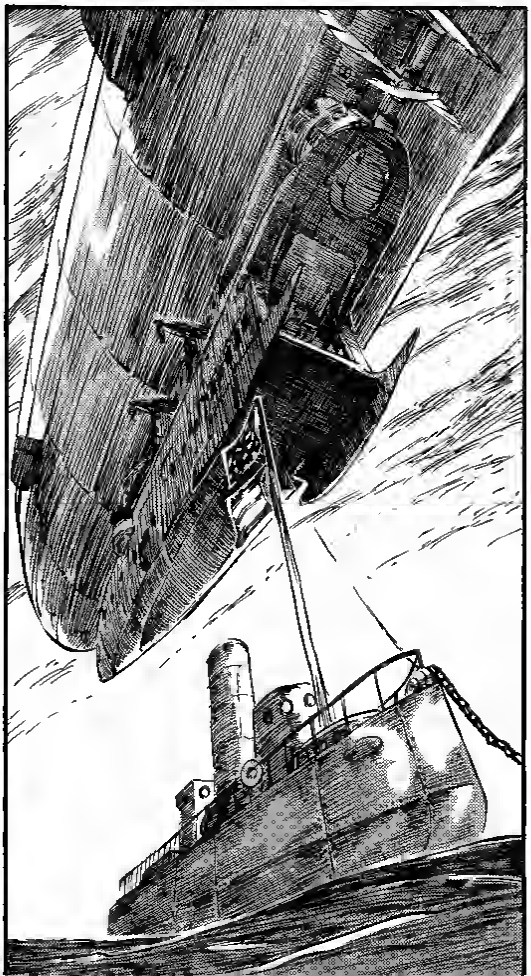
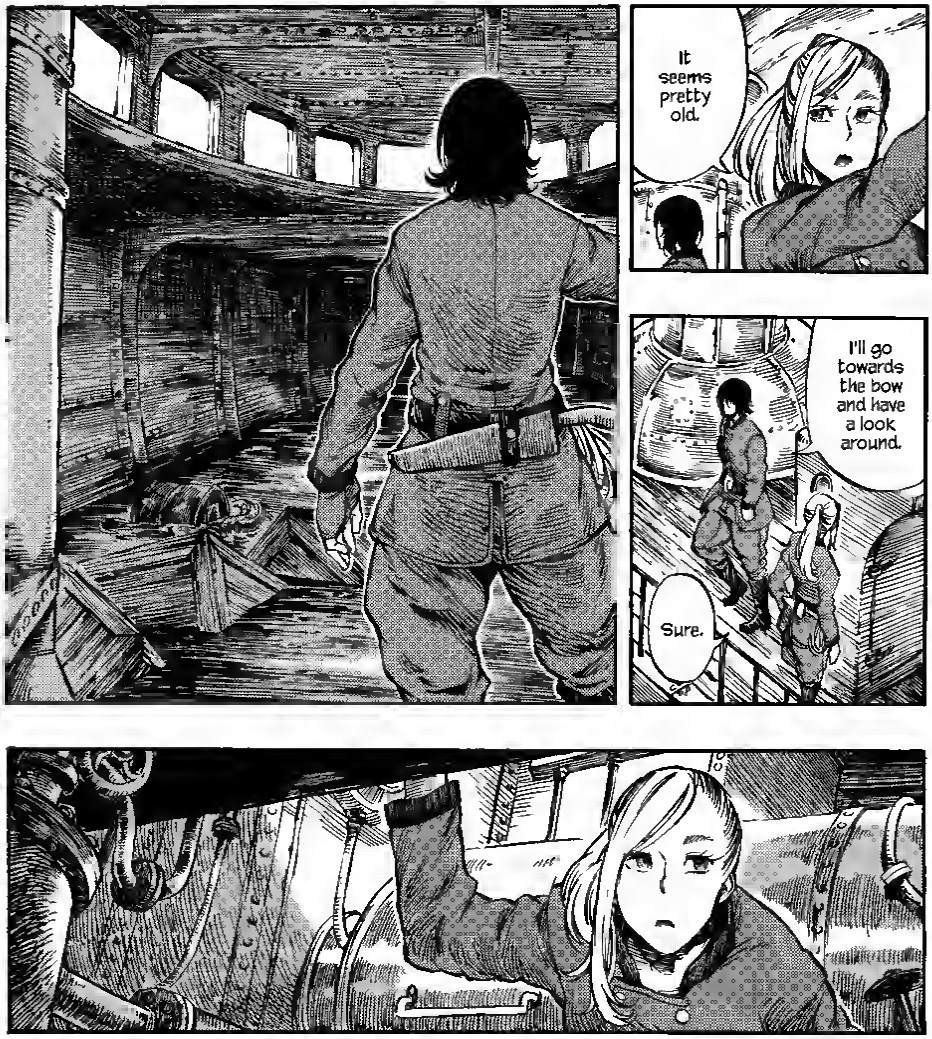
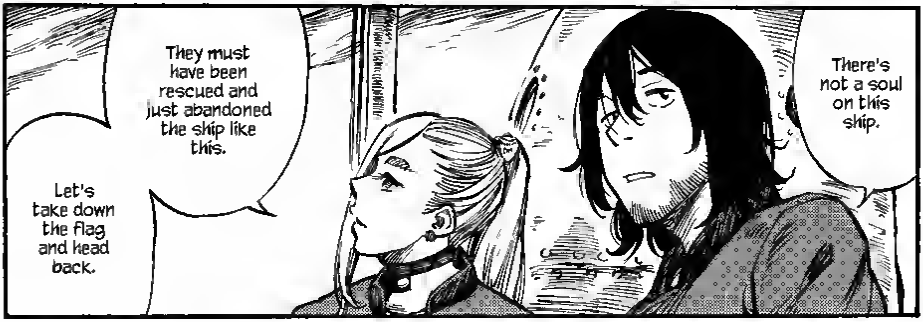
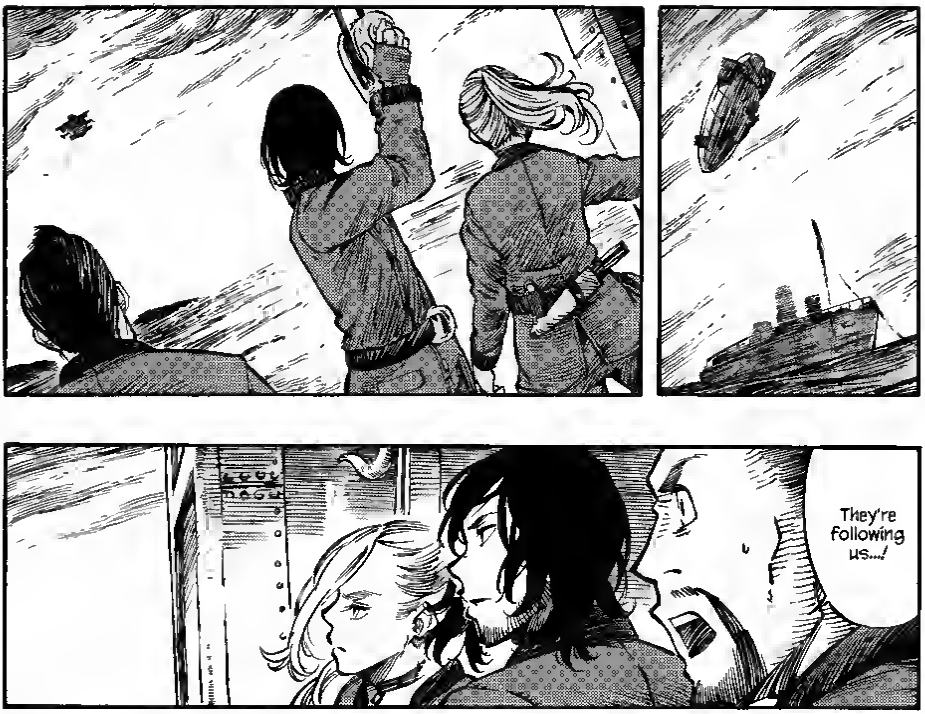



It seems pretty old.
I'll go towards the bow and have a look around.
Sure.

4

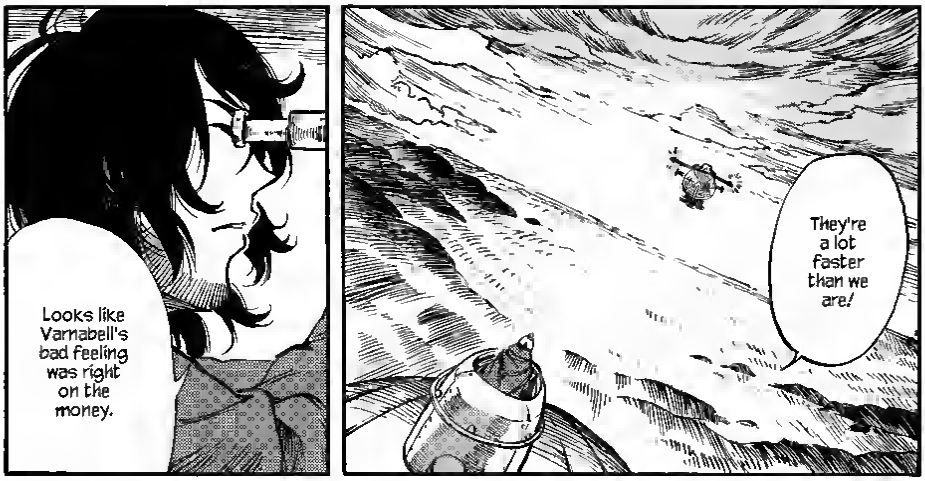

There's not a soul on this ship.
They must have been rescued and just abandoned the ship like this.
Let's take down the flag and head back.

Is that an airship?
Man, what a pain.
5
I'll go ahead and lower the hook down for you.
A ship...?
Okay, I got it.
Gibbs!
You need to pull us up, right away!
What's wrong?
I've got a very bad feeling about it...
Why does that ship have you worried?
There's a ship approaching us!


They're following us...!

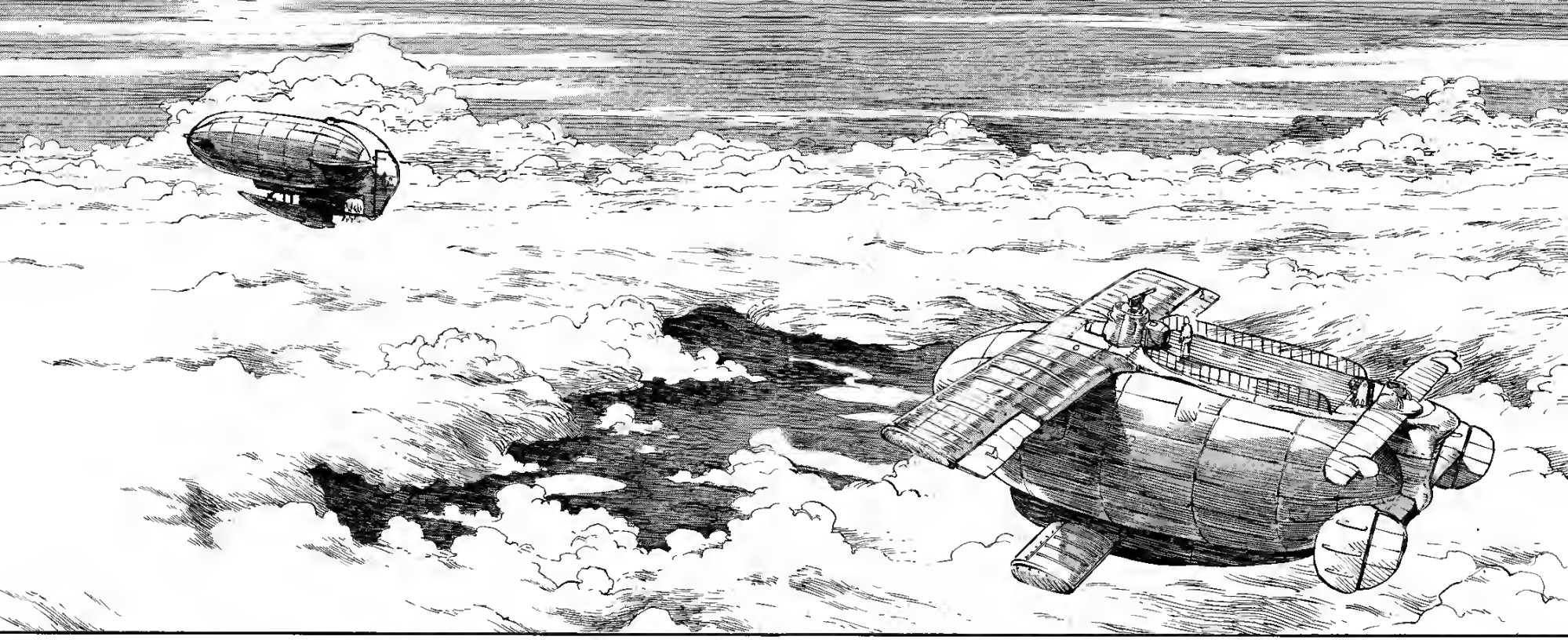
6

Aye aye, sir!
Starboard 10 degrees and full speed ahead!
So that ship in distress was nothing more than bait...
Damn it!


Looks like Varnabell's bad feeling was right on the money.
They're a lot faster than we are!

7

Those are sky pirates.



SFX. BADADADA

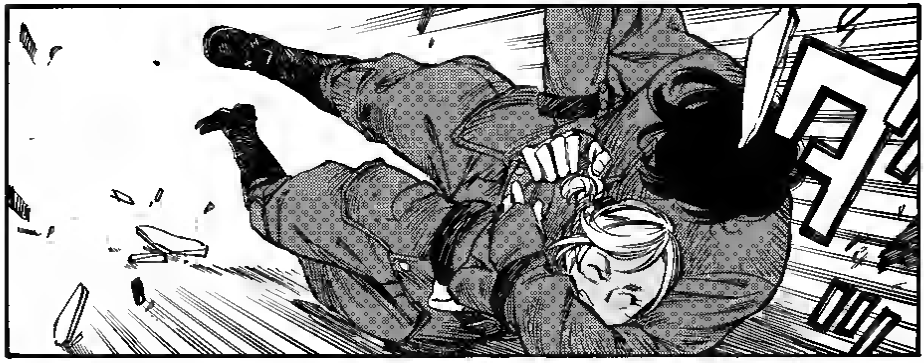
SFX. THUNK THUNK THUNK

8

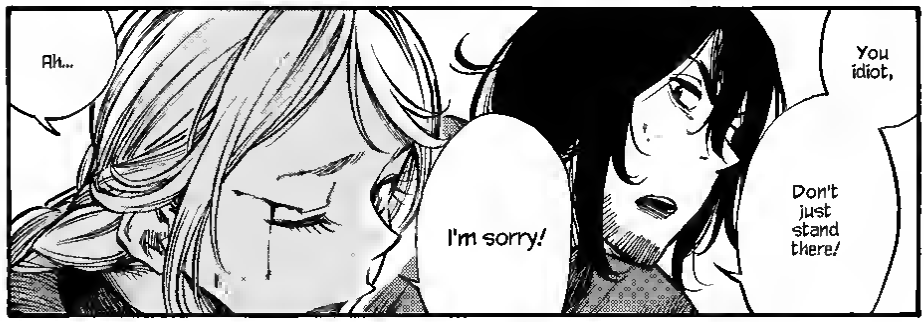
9

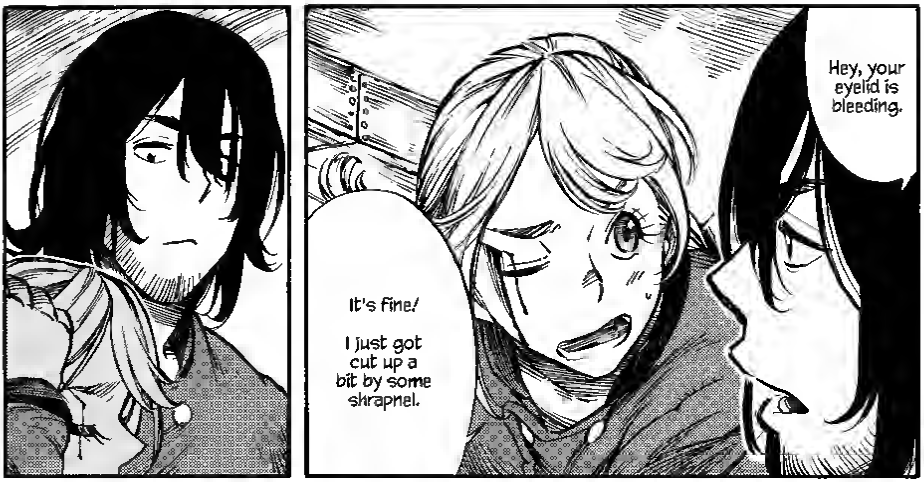
Takita, get down!!

SFX: THUNK THUNK THUNK


SFX: DIVE

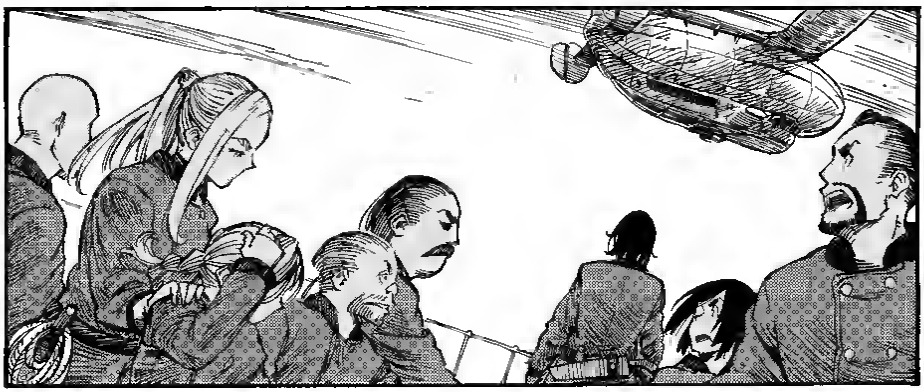
10

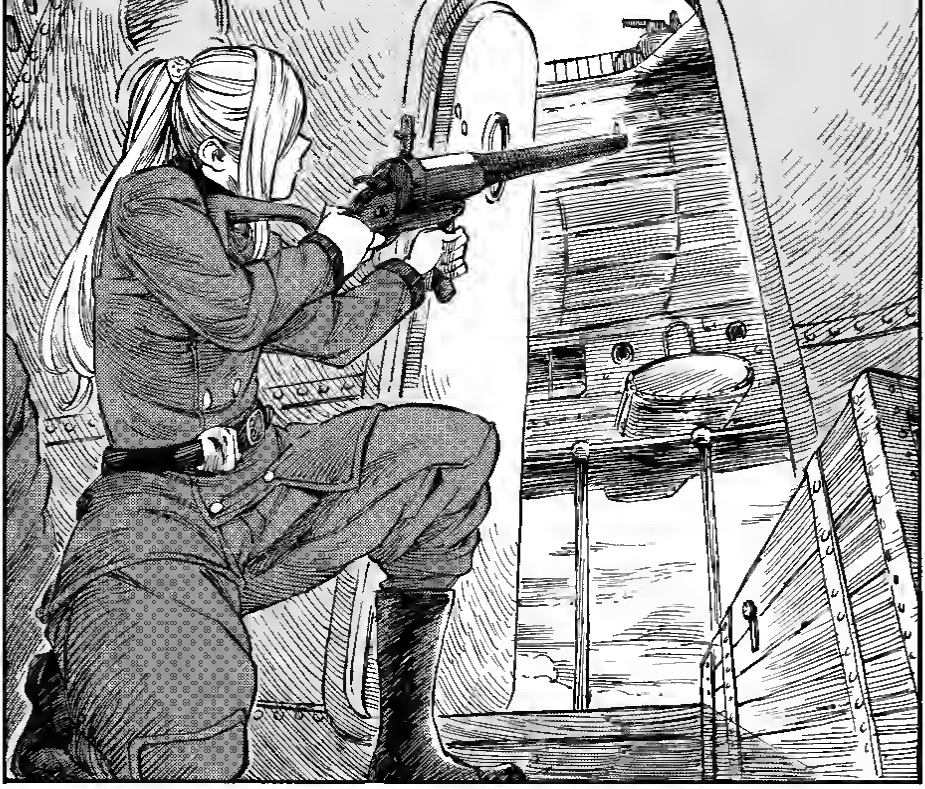

Ah...
I'm sorry!
You idiot,
Don't just stand there!

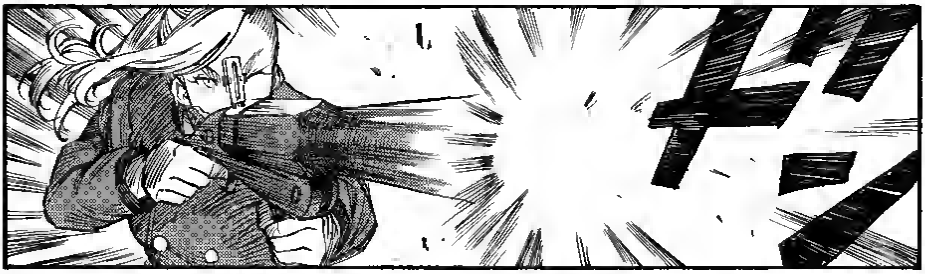

Hey, your eyelid is bleeding.
It's fine!
I just got cut up a bit by some shrapnel.

Everyone hurry and get inside!
Those bastards have a lot of nerve!
Damn it, this hunk of junk is bad enough without them adding more holes!

11



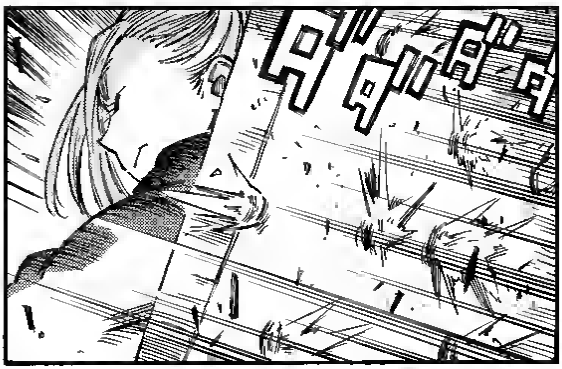


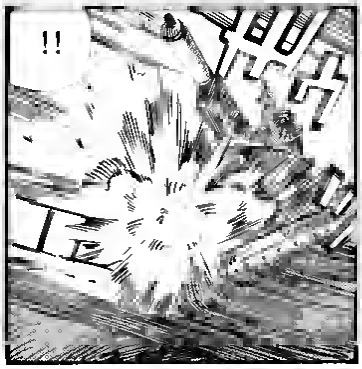


SFX: BOOM

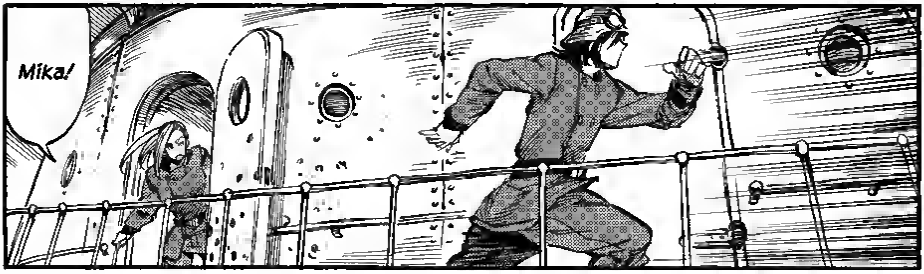
12

SFX. THUNK THUNK THUNK

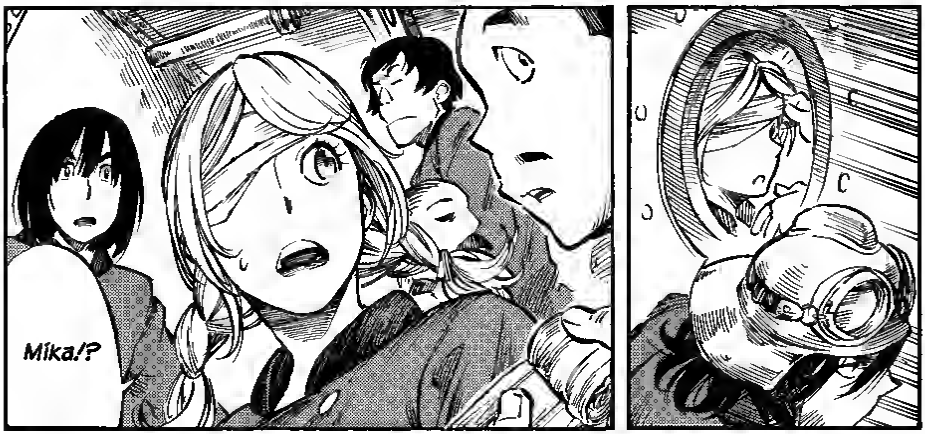


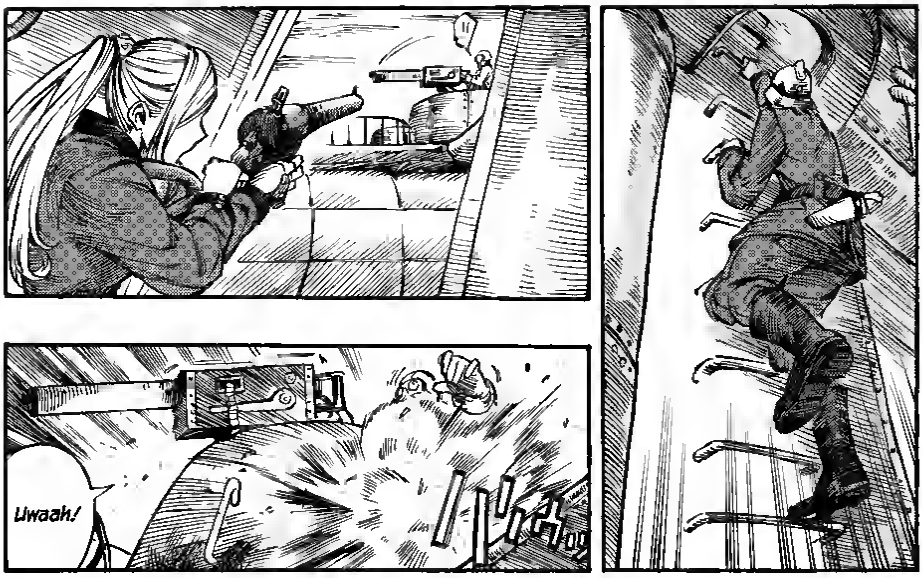


?
A single-shot weapon doesn't stand a chance against an autocannon!
For every shot we fire, they return fire tenfold.
What, a kite?
13
What are you going to do?
Varnabeli, cover me when I go out there!
It looks like they're trying to board us through the crow's nest!
!!

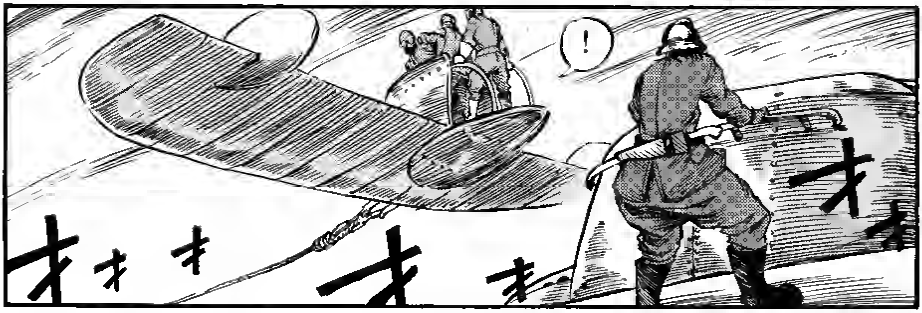


14



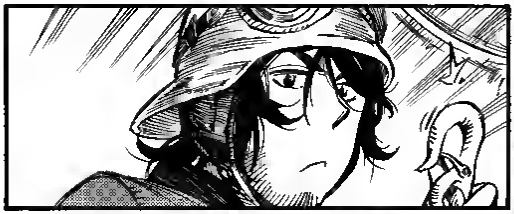


SFX: BOOM



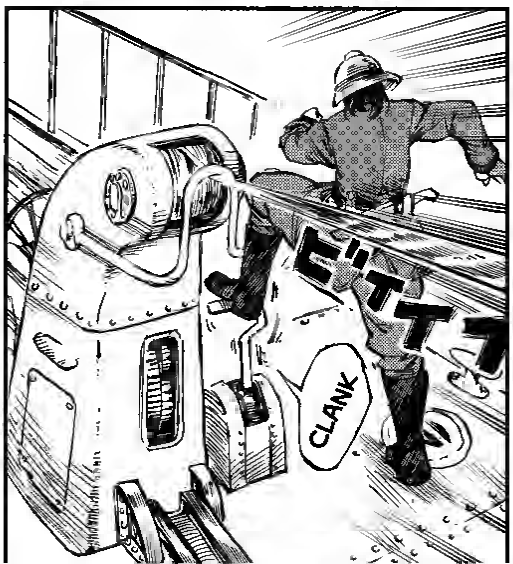
15

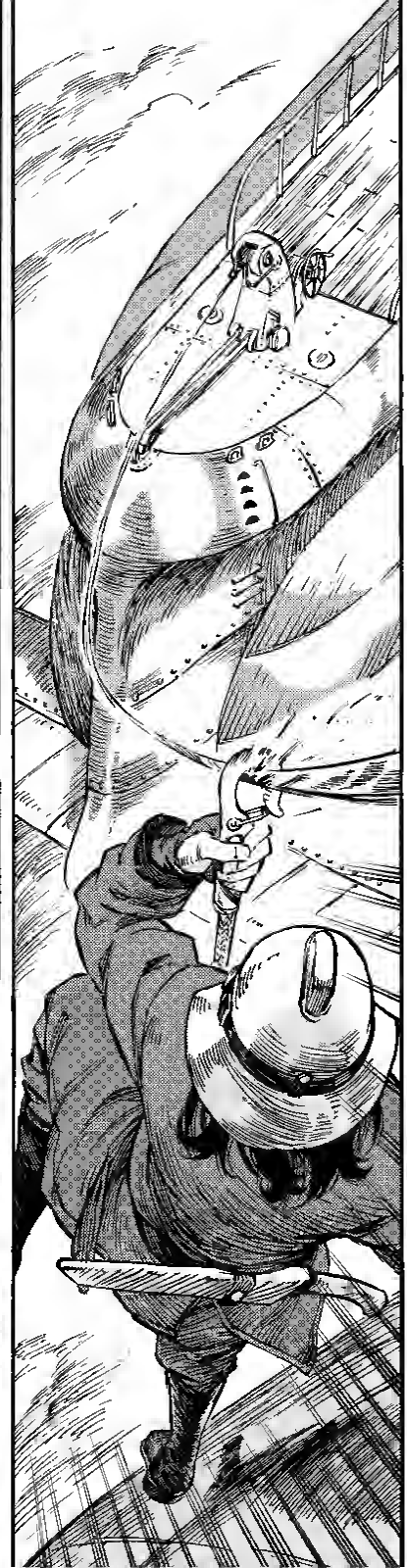
SFX: THUMP



16

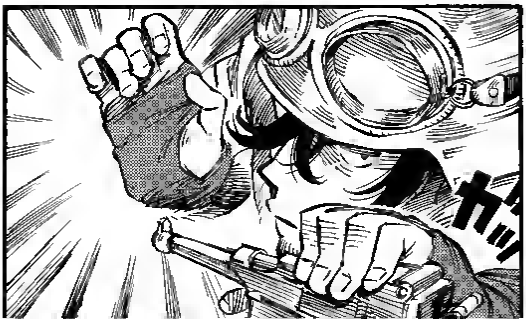
SFX: SCREECH

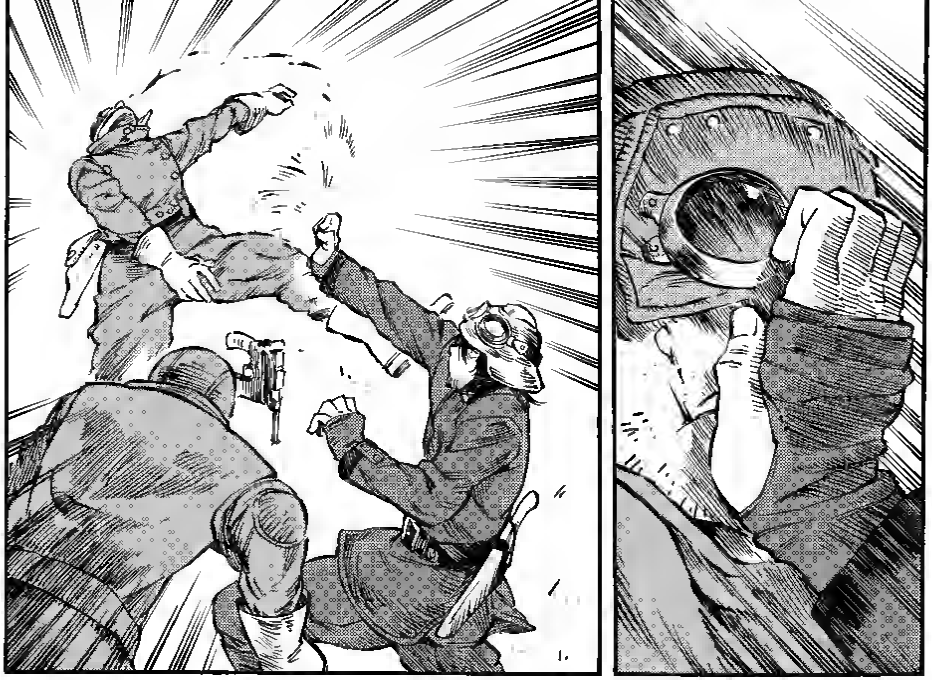


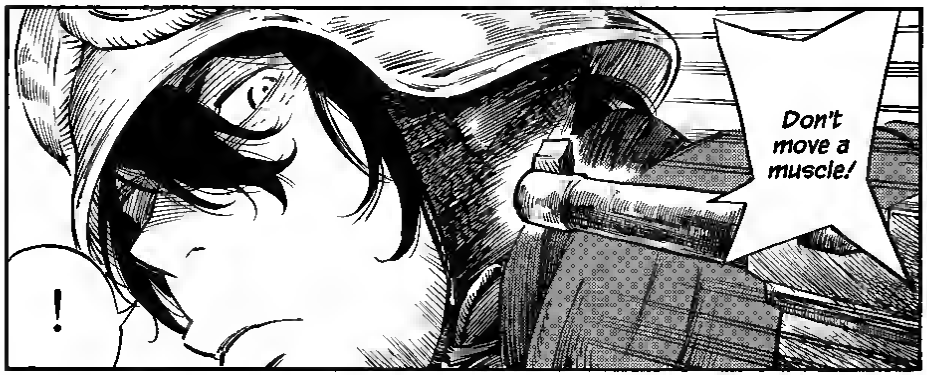


SFX: CRACK
SFX: ROCK
Whoa!!
Ohh!?
SFX: OOOOO
SFX: RING
17
Is he out of his mind!?
Who cares!
Shoot him!

18



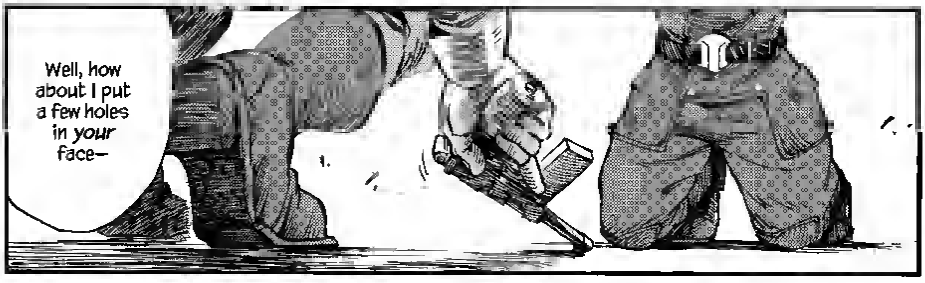



Don't move a muscle!
!

19

You've gone and done it now, you bastard...
Put your hands in the air and get on your knees!
Do it right now!

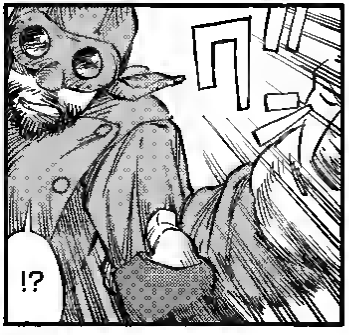
You just spoiled my gorgeous face...
Damn it...

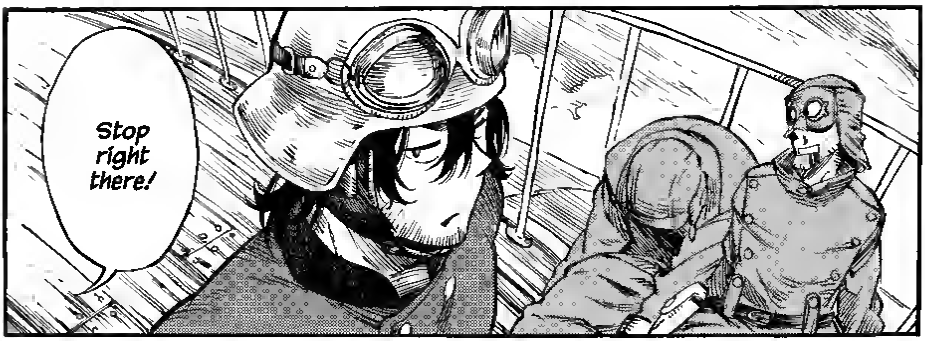

Well, how about I put a few holes in your face—

20

SFX: SLAM!

SFX: GRAB
!!


SFX. GRAB
!?



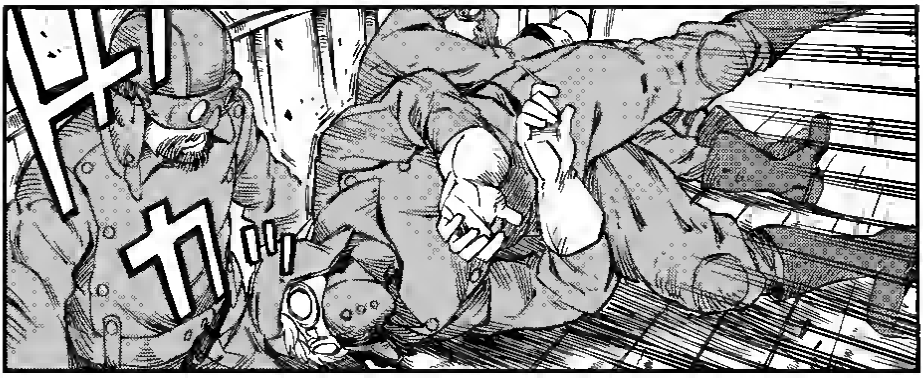
SFX: WOBBLE

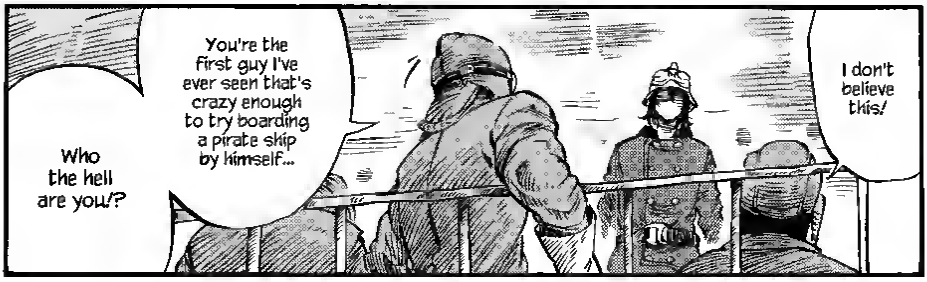
SFX: GRAB

21

SFX: SLAM!

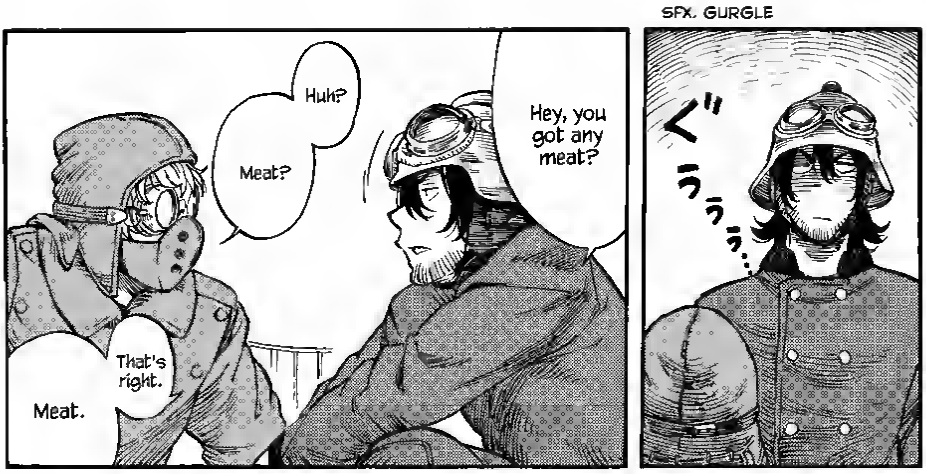
SFX: THUMP

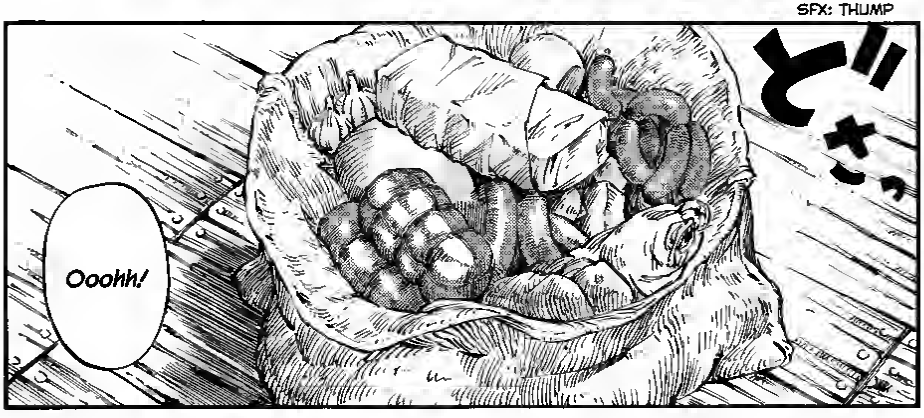

ドカッ


I don't believe this!
You're the first guy I've ever seen that's crazy enough to try boarding a pirate ship by himself...
Who the hell are you!?

22

I'm just a dragon hunter.


Hey, you got any meat?
Huh?
Meat?
That's right.
Meat.
SFX. GURGLE
グ
ラ
ラ

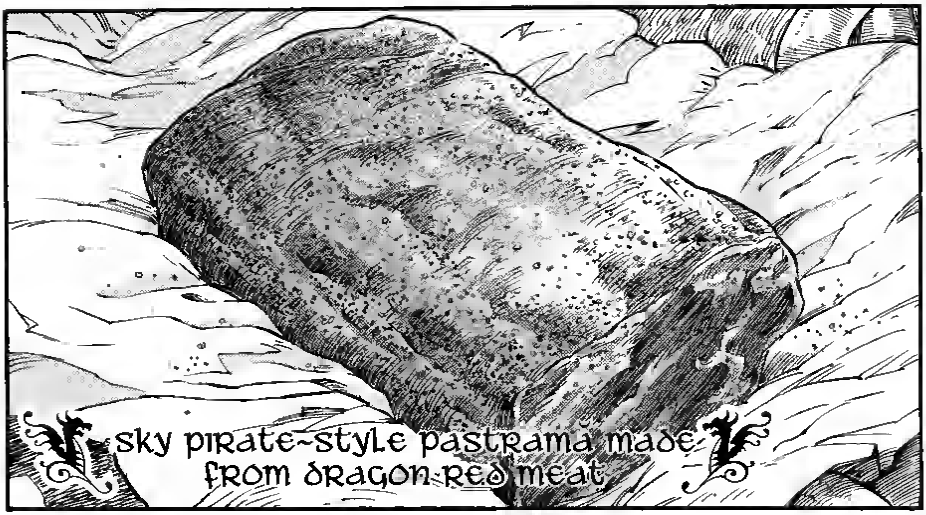

SFX: THUMP
ドサッ
Ooohh!

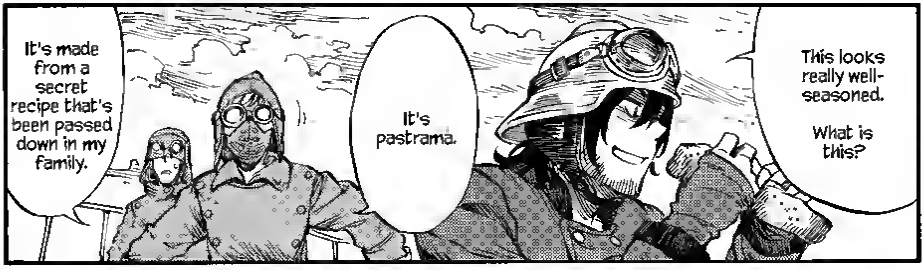
23

Oh, we got our hands on some high-quality dragon meat...
What's in this bundle?
!!
Take as much as you want, just get out of here...
You've got some surprisingly good stuff here!

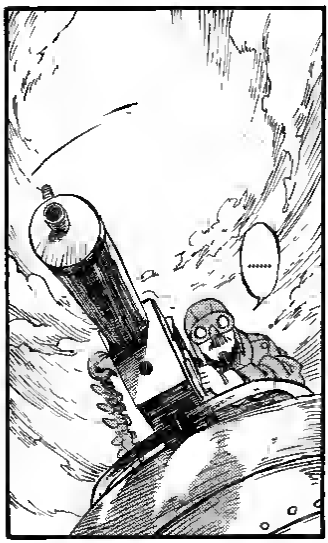
Ingredients (Serves one)

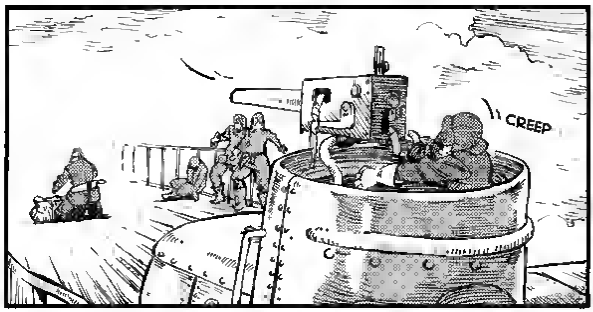
■ Dragon meat (red) : 1 kg ■ Pepper: to taste ■ Allspice: to taste ■ Brine (Water 1000ml, Salt 150g, Sugar 70g, Pepper/Sage/Garlic: a pinch, Other spices as desired, Brandy: 1 tbsp)




It's made from a secret recipe that's been passed down in my family.
It's pastrama.
This looks really well-seasoned.
What is this?

24





SFX: CHOMP

Recipe

① Bring the water to a boil, then add all of the other brine ingredients except for the brandy. Boil for 20 minutes, and once it comes to a boil use a small spoon to skim off the top. Cool the brine mixture at room temperature, then add the brandy.

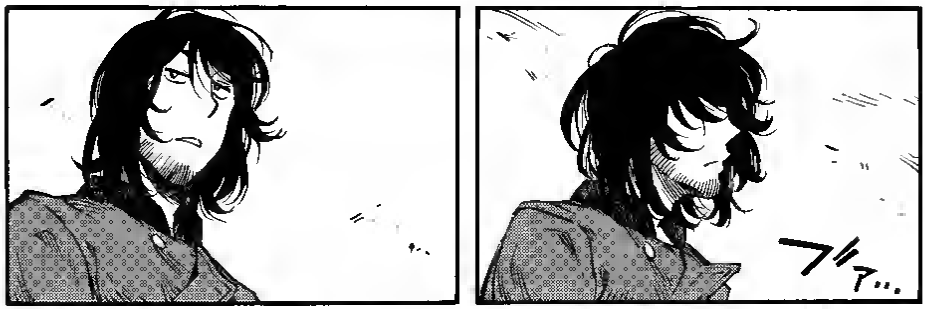
SFX: BOOM
Now this looks tasty—
.....
25
!
I was so hungry that I let my guard down...
So you were hiding out back there, huh?
Damn it!
Of all the lousy times for this thing to jam!!
SFX: CLANK CLANK

② Put the meat in the brine and allow it to pickle for 5-7 days. ③ After the meat has been pickled, rinse it under running water for 2-6 hours to remove the salt ④ Hang the meat in a well-ventilated place away from direct sunlight and let the surface thoroughly dry out

26

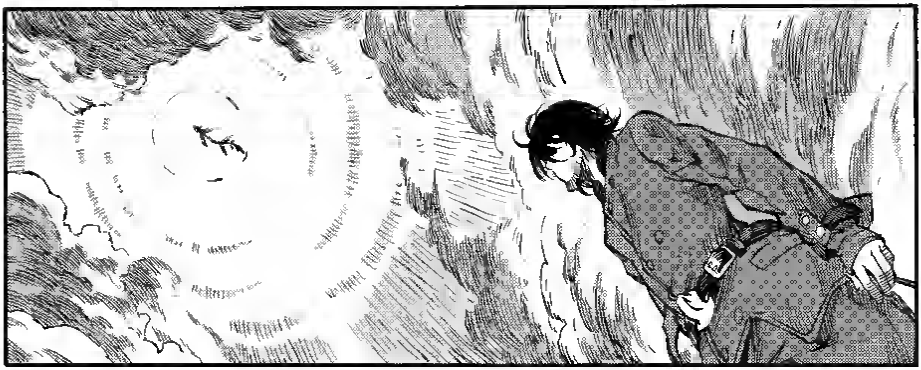
Mika, are you okay!?
Yeah, they said that they'll give us some of their food stores.
How did *that* happen!?
He went and took over their ship all by himself.
It's hard to tell which of them is the real pirate...

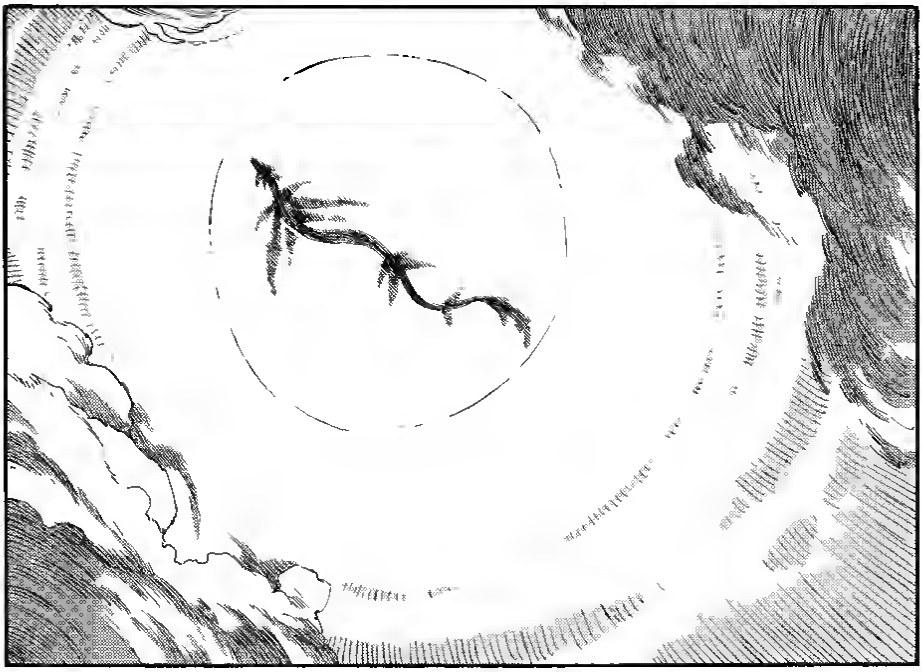
27



SFX: FLAP

⑤ Using your preferred smoking wood, smoke the meat for about 2 hours. ⑥ Once the meat is done smoking, rub the entire surface with the coarsely-ground black pepper and the allspice. Once the spices have been rubbed into the meat, it's ready to serve.





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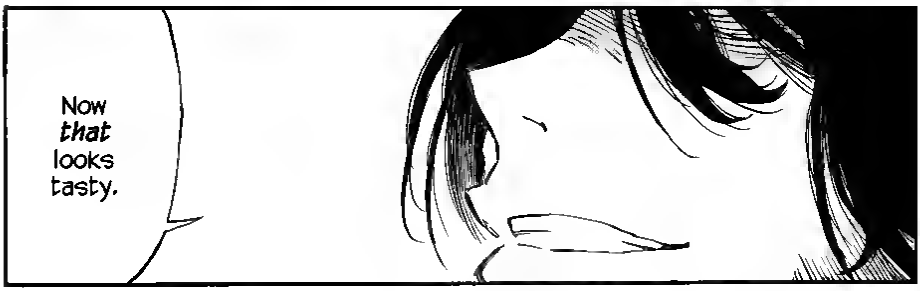

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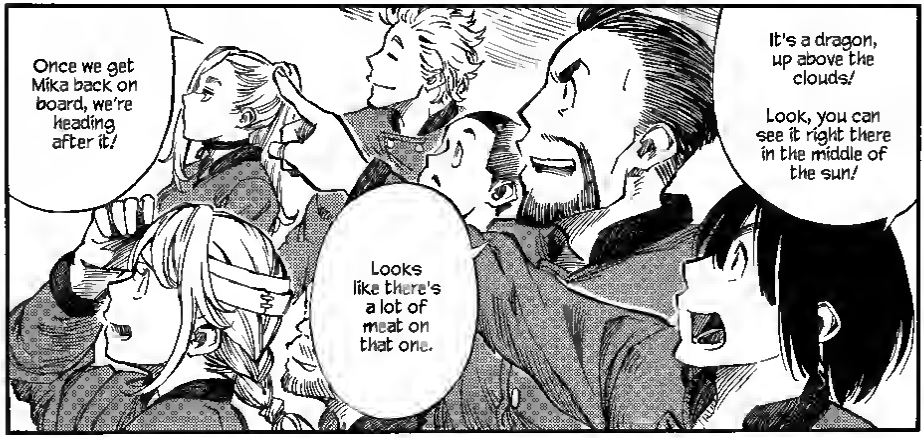
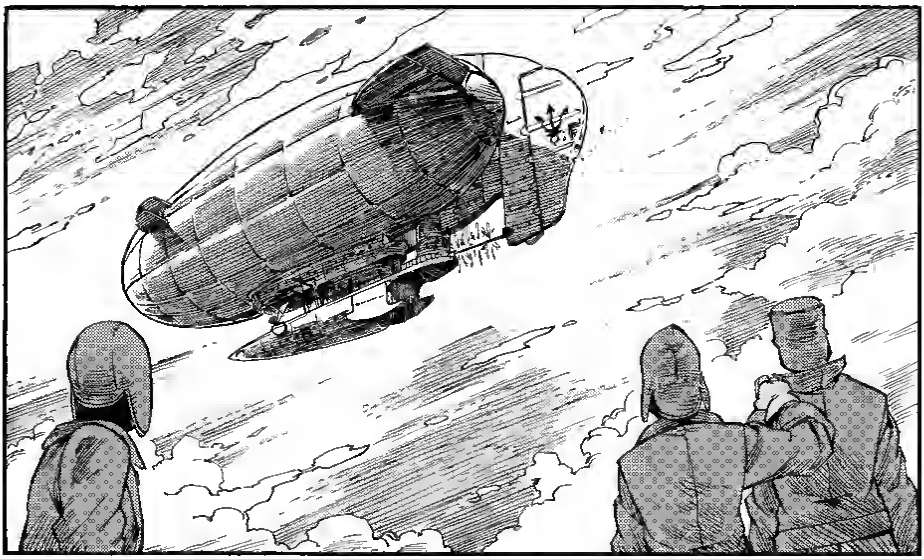
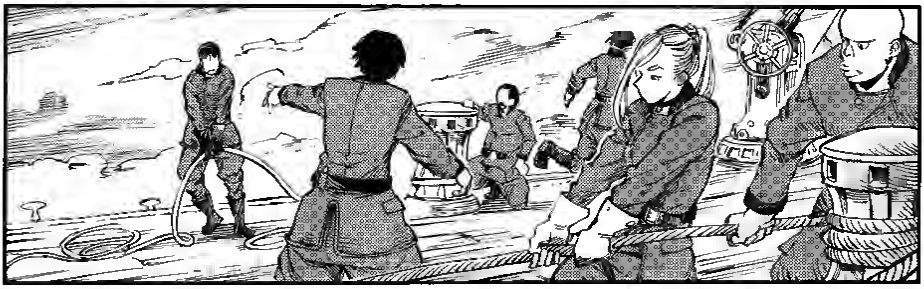

Once we get Mika back on board, we're heading after it!
Looks like there's a lot of meat on that one.
It's a dragon, up above the clouds!
Look, you can see it right there in the middle of the sun!





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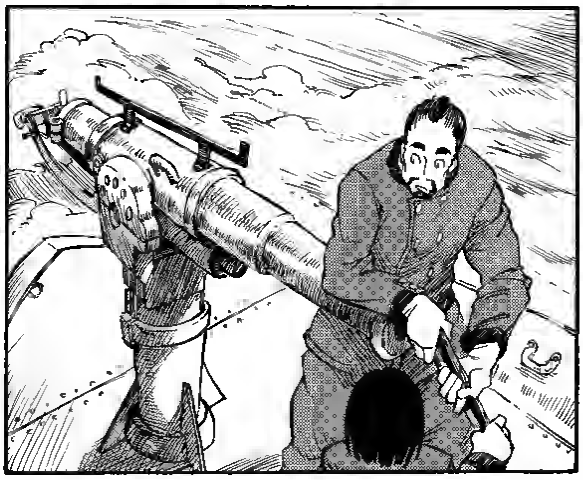

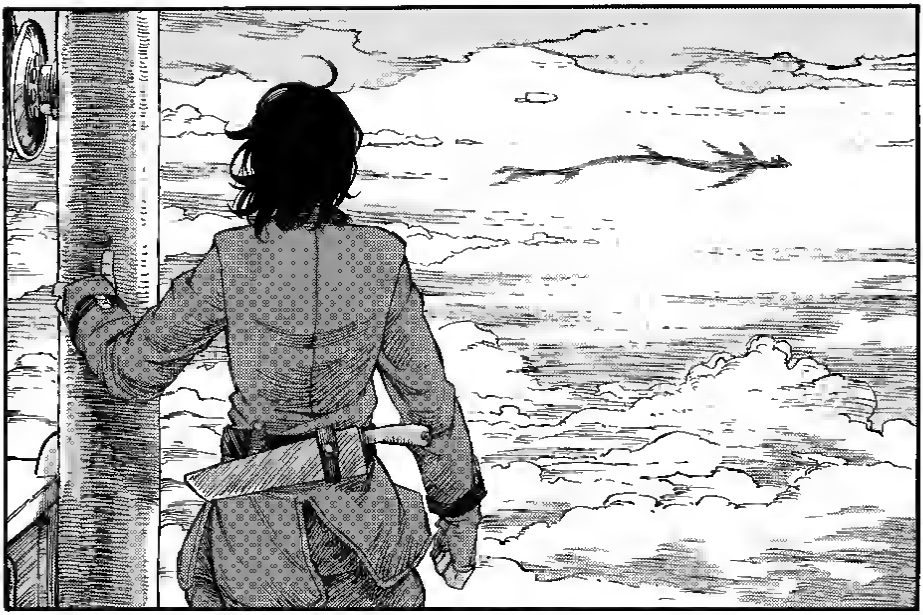

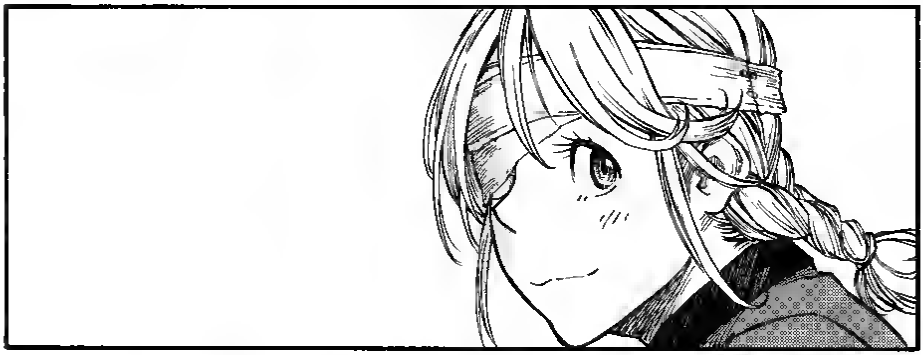

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Kuutei Dragons, Flight 5: ~fin~

The story continues on Nov 7th!

#EverydayHeroes Scans

Kuutei Dragons C05
by Kuwabara Taku
Released 4/01/2017

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